



The sugar to make the sugar syrup for this lemonade, is rubbed with Lavender blossoms to create an exquisite flavour for a summer spoil drink. You can either mix it with still water or sparkling water to create a sparkling drink.

The recipe uses three products from The Deli Coffee Co. range and can be ordered online or bought in store:

- The Deli Coffee Co. Lavender Petals
- The Deli Coffee Co. Lemon Squeezer

Lavender Lemonade



Lavender Lemonade

- 1 tablespoon dried lavender blossoms
- 1 cup sugar
- 5 cups water
- 1+1/2 cup freshly squeezed lemon juice

Steps

Place the lavender blossoms and sugar in a saucepan. Off the heat, rub them together with your fingers for a minute or so, until the lavender smells very fragrant. Add one cup of water to the sugar and bring to a boil over high heat. Stir to dissolve the sugar. Remove the pan from the heat and allow to steep for 30 minutes or up to 2 hours. Strain the syrup into a serving pitcher to remove the lavender blossoms to complete the lavender syrup. To the pitcher, add freshly squeezed lemon juice and the remaining 4 cups of water. Stir together, chill until nice and cold. Serve over ice and garnish with fresh lemon slices or fresh lavender springs.

Note:

- Lavender lemonade can be stored in the refrigerator for up to 4 days.
- The lavender syrup can be used in more fun ways: mix with soda water (with or without Vodka), drizzle over ice cream, to soak a pound cake, or in champagne.